



Boozy Brunch

LILLET ELDERFLOWER SPRITZ 13 Lillet Blanc, St Germain, Lunetta Prosecco, Q Soda Water	APEROL SPRITZ 12 Aperol, Lunetta Prosecco, Q Soda Water	FROZEN AMERICANO SOCIAL 10 Jäger Cold Brew, Stoli Vanilla, RumChata, Lavazza Coffee	MIMOSA 3 Champagne, Orange Juice
MAUI MIMOSA 12 Stoli Crushed Mango, Champagne, Passion Fruit, Orange Juice	BLOODY MARY 9 Pinnacle, House Mix, Filthy Pickle & Pepper Olives	CINNAMON TOAST CRUNCH ICED COFFEE 10 Rumchata, Fireball, Lavazza Coffee, Milk, Crushed Cinnamon Toast Crunch	SANGRIA 10 Red or White
			MOET BRUT BOTTLE 50

--- Brunch Bites ---

DONUT HOLES 8 Cinnamon Sugar, Peanut Butter Toffee, Mixed Berry Compote
SOUR CREAM & ONION BUSTED POTATOES 8 Roasted Crispy Potatoes topped with Sour Cream & Onion Dip, Chives
FRUIT & YOGURT BOWL 7.25 Mixed Berries, Vanilla Yogurt, Almonds
DEVEILED EGGS (6) 8.75 Candied Bacon
BUTTERMILK BISCUITS 4.75 Butter, Hot Honey

--- Social Shareables ---

BUFFALO CHICKEN FRIES 14.25 Pulled Buffalo Chicken, Blue Cheese Crumbles, Jalapeños, Green Onions, Fries, Ranch Dressing
MAC & CHEESE 12.25 Gemelli Pasta, Smoked Gouda, American, & Pecorino Cheeses +Add Grilled or Fried Chicken(5), Braised Beef(5), Steak(8)
CHICKEN WINGS (8) 13.5 Marinated & Roasted Wings, tossed in Signature Buffalo or Kansas City Style BBQ Sauce
SOFT BAKED PRETZELS 9.75 Beer Cheese & Honey Mustard

--- Burgers, Sandwiches & Salads ---

HOT CHICKEN SLIDERS 14.75 Fluffy Buttermilk Biscuits, Nashville Hot Chicken, Hot Honey	BREAKFAST SANDWICH 14.5 Chef's Special, Choice of Petite Salad or Busted Potatoes
AVOCADO TOAST WITH EGG 10 Avocado, Corn, Spicy Mayo, Pickled Peppers, Cilantro, Cotija, Multigrain Bread, Sunny Side Up Egg	BREAKFAST PIZZA 14.25 Sausage, Bacon, Tomato Sauce, Mozzarella, Scrambled Eggs
AMSO BRUNCH BURGER 15.5 ¼ lb Smashed Patty, Hash Brown, Lettuce, Tomato, Onion, Bacon, Sunny Side up Egg, Bistro Sauce, American Cheese, Brioche Bun	SHRIMP & ARUGULA SALAD 15.5 Blackened Shrimp, Arugula, Craisins, Candied Pecans, Goat Cheese, Red Onion, Balsamic Vinaigrette
BEYOND BURGER 15.5 Beyond Meat Plant Based Burger, Avocado, Bistro Sauce, Lettuce, Tomato, Onion, Brioche Bun	CHICKEN COBB 16.25 Grilled or Fried Chicken, Bacon, Corn, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Egg, Buttermilk Ranch
BRUNCH B.L.A.T 15.5 Southern Fried Chicken, Avocado, Sunny Side Up Egg, Jalapeño Bacon, Lettuce, Tomato, Onion, Honey Aioli, Brioche Bun	CAESAR SALAD 10 Romaine, Parmesan, Herb Croutons, Caesar Dressing +Add Grilled or Fried Chicken (5), Salmon* (7), Mahi (7), Steak* (8)

BRUNCH PLATES

Cinnamon French Toast Crunch

Cereal Milk Soaked Challah Bread,
Crushed Cinnamon Toast Crunch,
Cereal Milk Custard, Sliced Bananas,
Peanut Butter Toffee & Mixed Berry Compote
15.5

Wide Awake Steak & Eggs

Grilled Sirloin, Chimichurri, Potato Cakes,
Aged Provolone, Two Eggs Your Way
22.5

Smoked Salmon Benedict

Two Poached Eggs, Hollandaise,
Fried Potato Cake, Super Green Spinach,
Petite Salad
15.25

Eggs Benedict

Two Poached Eggs, English Muffin,
House Cured Canadian Bacon, Tomato, Hollandaise,
English Muffin, Petite Salad or Busted Potatoes
15.25
+Add Pork Belly (2)

Brunch in the Keys

Key West Pink Shrimp Cake, Green Goddess,
Poached Egg, Hollandaise, Cilantro
14.25

Country Biscuits & Gravy

Country Sausage Gravy,
Fluffy Buttermilk Biscuits, Two Eggs Your Way
12.5

Omelet

Choice of Chorizo & Goat Cheese or
Spinach & Feta Cheese, with Petite Salad
or Busted Potatoes
12.5

RAW BAR

EAST COAST OYSTERS*

½ DOZEN 16 / 1 DOZEN 30
Cocktail Sauce, Horseradish,
Tabasco, Saltines, Lemon Wrap

"OLD BAY" PEEL & EAT SHRIMP*

½ LB 10.5 / 1LB 19.5
Cocktail Sauce, Tabasco,
Lemon Wrap

POKE TUNA TOWER* 15

Diced Ahi Tuna, Guacamole, Crispy Wonton Strips,
Wakame, Sesame, Soy, Sriracha

Espresso & Coffee

ESPRESSO	4
LATTE	6
CAPPUCCINO	6
REGULAR OR DECAF	3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. There is risk associated with consuming raw oysters.
** Before placing your order, please inform your server if a person in your party has a food allergy. ***Parties of 6 or more will have 18% service charge added to all checks.



Hand-Crafted Cocktails

- FIFTH & LAVENDER** 13
Tito's Handmade, Lemon, Lavender, Lychee, Q Soda
- ★ **HIBISCUS MULE** 13
Ketel One, Lime, Q Hibiscus Ginger Beer
- CUCUMBER FIZZ** 13
Ketel One Cucumber & Mint Botanical, St. Germain, Sugar, Lemon, Lime, Mint, Cucumber
- GREY LINE** 13
Grey Goose, St. Germain, Cucumber, Lemon, Basil, Sugar, Blackberry
- TIKI RITA** 13
Espolon Blanco, Aperol, Passion Fruit, Lime, Pineapple, Tropical Salt
- ★ **SPICY GUAVA RITA** 13
Your choice of Tanteo Jalapeño or Habanero Tequila, Guava, Lime, Jalapeño Salt
- GARDEN TO GLASS** 13
Maestro Dobel Diamante Tequila, Agave, Lime, Rosemary, Cucumber, Q Grapefruit
- CACTUS PEAR MOJITO** 13
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda
- LIQUID LEI** 13
Flor de Cana 4 YR, Appleton Signature, Papa's Pilar Blonde 7 YR, Bacardi 8, Lime, Orgeat, Passion Fruit, Tiki Bitters
- FEISTY ISLAND MULE** 13
Plantation Three Stars Rum, Mango, Jalapeño, Coconut, Lemon, Q Ginger Beer
- RHISKEY PINEAPPLE** 13
Proper Twelve Irish Whiskey, Kraken Black Spiced Rum, RumHaven Coconut, Pineapple, Brown Sugar
- SMOKED OLD FASHIONED** 13
Basil Hayden's, Sugar, Bitters, Filthy Cherry
- PB&J OLD FASHIONED** 13
Maker's Mark, Skrewball Peanut Butter Bourbon, Strawberry Preserves, Black Walnut Bitters
- STRAWBERRY BASIL GIMLET** 13
Sipsmith Gin, Lime, Basil, Strawberry

Spritzes & Wine Cocktails

- APEROL SPRITZ** 12
Aperol, Lunetta Prosecco, Q Soda Water
- FROZE** 10
Proverb Rosé, Three Olives Rosé Vodka
- SANGRIA** 10
Choice of Red or White
Add a shot of Don Q Rum 2
- BOTANICAL SPRITZ** 12
Choice of Ketel One Peach & Orange Blossom, Grapefruit & Rose, or Cucumber & Mint, Citrus, Fever Tree Tonic

Draft Beers

- ALES/IPAS/CIDERS**
- Angry Orchard Crisp Apple Cider, NY 5.5% \$7
- Cigar City Jai Alai IPA, FL 7.5% \$7
- Dogfish Head 90 Minute, DE * 9.0% \$8
- Elysian Space Dust IPA, WA 8.2% \$8
- Founders All Day IPA, MI 4.7% \$6
- Kentucky Bourbon Barrel Ale, KY * 5.0% \$8
- Lagunitas IPA, CA 6.2% \$6
- New Belgium Higher Planes, CO 8.5% \$7
- Sierra Nevada Hazy Little Thing IPA, CA 6.7% \$7
- LAGERS/PILSNERS/WHEATS**
- Blue Moon Belgian White, CO 5.4% \$6
- Coors Lite, CO 4.2% \$5
- Coppertail Unholy Tripel, FL 9.0% \$7
- Funky Buddha Floridian, FL 5.6% \$7
- Funky Buddha Vigin' Lager, FL 5.0% \$7
- Michelob Ultra, MO 4.2% \$6
- Miller Lite, WI 4.2% \$5
- Peroni Nastro Azzurro, ITL 5.2% \$7
- Samuel Adams Seasonal, MA **VAR**
- Stella Artois, BEL 5.2% \$7
- STOUTS/PORTERS**
- Guinness, IRL 4.2% \$8
- Southern Tier Blackwater Series (rotating), NY * **VAR**
- Ask About Local and Seasonal Selections*

SEASONAL FEATURES

- THE HEADLINER** 14
Stoli Vanilla Vodka, Rumhaven Rum, Lemon, Prosecco
- CHAI TEA OLD FASHIONED** 14
Bulleit Bourbon, Chai Tea Syrup, Black Walnut Bitters, Orange Peel, Clove Spikes

Red, White & Bubbles

BUBBLES

- Lunetta Prosecco 10/38
- Lunetta Rosé 10/38
- Moet Imperial Brut 22/95
- Moet Rosé 30/130
- Veuve Clicquot Brut 120
- Veuve Clicquot Rosé 110

WHITE

- Kim Crawford Sauvignon Blanc 11/42
- Seaglass Sauvignon Blanc 9/34
- Imagery Chardonnay 11/42
- Kendall Jackson Vintner's Reserve Chardonnay 12/46
- Saints & Sinners Chardonnay 8/30
- Fleur De Praire Rose 10/38
- Maso Canali Pinot Grigio 10/38
- Kung Fu Girl Riesling 9/34
- Seven Daughter's Moscato 10/38

RED

- Fortress Cabernet 13/50
- BR Cohn Cabernet Sauvignon 12/46
- Josh Cellars Cabernet Sauvignon 9/34
- 19 Crimes Red Blend 9/34
- Trapiche Malbec 9/34
- Velvet Devil Merlot 8/30
- La Crema Pinot Noir 11/42

BY THE BOTTLE

- Orin Swift Abstract Red Blend 80
- The Prisoner Red Blend 90
- Jordan Cabernet Sauvignon 100
- Belle Glos Clark & Telephone 75
- Orin Swift Blank Stare Sauvignon Blanc 65
- Blindfold White Blend by The Prisoner 60

Bottles & Cans

AMERICAN FAVES 5

- Budweiser | Bud Light | Coors Light | Michelob Ultra
- Miller Lite | Pabst Blue Ribbon (16 oz can)

PREMIUM IMPORTS 5.5

- Corona | Corona Light | Heineken | Heineken 0.0 (non-alcoholic)

AMERICAN CRAFTS 6

- Terrapin Hopsecutioner | Oskar Blues Dale's Pale Ale

HARD SELTZERS

- Truly (assorted flavors) | White Claw (assorted flavors) 6
- High Noon (assorted flavors) 6.5

SOCIAL HOUR

Monday through Friday, 4pm-7pm.

- \$8 HAND CRAFTED COCKTAILS
- \$4 HOUSE LIQUORS & MARGARITAS
- \$4 HOUSE WINES, SANGRIA & DRAFT BEERS
- \$5 CALL LIQUORS
- \$6 PREMIUM LIQUORS

